Limestone Boast WINE SHOW 2019

Award Presentation – Thursday, 24th October 2019 www.limestonecoastwine.com.au/wineshow

> LOCAL WINE REGIONS Coonawarra Mount Benson Mount Gambier Padthaway Robe Wrattonbully Limestone Coast Other

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19th ANNUAL LIMESTONE COAST WINE SHOW 2019

The Limestone Coast

WINE SHOW

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OBJECTIVES

- To educate, encourage communication and fine tune our wine styles by focusing on absolute quality.
- · To promote the zone and the regions within.
- To promote interest in the quality of wine made from grapes grown in the zone and the regions.

GOALS

- To educate producers within the region.
- To fine tune and evolve the wine styles.
- ENQUIRIES: Trent Nankivell, PO Box 28, Coonawarra SA 5263 Mobile: 0437 893 303 Email: wineshow@limestonecoastwine.com.au Web: www.limestonecoastwine.com.au/wineshow

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19th ANNUAL LIMESTONE COAST WINE SHOW 2019

ENTRIES OPEN

Monday, 29th July, 2019

DEADLINE FOR ENTRIES

Friday, 16th August, 2019

(Entries can be submitted online - see entry form for details)

SUPPLY OF ENTRY LABELS

Monday, 16th September, 2019

EXHIBIT DELIVERY

From Monday 7th – Friday 11th October, 2019 Exhibits must be forwarded to Limestone Coast Wine Show c/- Penley Estate, McLeans Road, Coonawarra SA 5263 **All freight must be pre-paid**

JUDGING

Monday 21st - Thursday 24th October, 2019 Sam Connew - Chief of Judges (Coonawarra Hall)

LIMESTONE COAST WINE SHOW TROPHY PRESENTATION DINNER

Thursday, 24th October, 2019 (Coonawarra)

EXHIBITORS TASTINGS & PUBLIC TASTINGS

Friday, 25th October, 2019 Exhibitor Tasting 9am - 1.30pm Public Tasting 11.30am - 1.30pm (\$15 Admission including Results Book) Results Book - \$10 **(Coonawarra Hall)**

RESULTS CATALOGUE – online at www.limestonecoastwine.com.au/wineshow Results catalogue will also be available at the Trophy Presentation Dinner or Exhibitors tastings for \$10.00. Each Exhibitor will receive one Results Catalogue with their results at the Exhibitors tasting or by post.

FROM THE LCWS COMMITTEE

As the national wine show season kicks off around Australia, Limestone Coast Wine Show producers and enthusiasts look to the 19th annual Limestone Coast Wine Show. The committee looks forward to the wine show week every year, and we are always refining our systems to improve and remain relevant. This will be the second year where we judge the wines over 2 days with 3 panels. We will move to less paper and more online systems this year.

Sam Connew of Stargazer Wine, Tasmania, returns as Chief of Judges and will be joined by Michelle Bouffard, somelier and author from Canada who is our international judge this year. The team of judges (listed below) and associate judges will use online scoring with digital devices instead of pencil and paper in earnest for the first time.

You will note that we are not offering the paper manual entry form this year. This along with online scoring and the vineyard register going paperless shows a commitment to our sustainable future.

We encourage exhibitors to read the schedule closely. With all exhibits and classes having pathways to trophies and awards, there is something for everyone. We thank our sponsors for their continued support.

The trophy presentation dinner will be hosted by the Coonawarra Wine Region and will be held on Thursday 24th October. Friday the 25th will see the anticipated Exhibitors and Public Tasting in the judging venue, Coonawarra Hall, where everyone can taste all wines entered in the show.

Limestone Coast Wine Show Committee

For background on our judges visit: http://limestonecoastwine.com.au/wine-show/news/

For all previous year's results & trophies visit: http://limestonecoastwine.com.au/wine-show/sponsors/

To see the latest press release visit: http://limestonecoastwine.com.au/wine-show/media-release/

2019 COMMITTEE

Trent Nankivell Sarah Pidgeon Angela Pomery Susie Harris Ulrich Grey-Smith Amy Blackburn

2019 JUDGES

Sam Connew (Chief of Judges) Michelle Bouffard (Canada) Sue Hodder Travis Fuller Cliff Royle Anna Hooper Alice Davidson Lauren Hansen Sean Murphy

Jeni Port Jeremy Prideaux Bruce Gregory

PREV	PREVIOUS WINE SHOW STATISTICS							
YEAR	JUDGING	ENTRIES	EXHIBITORS	TROPHIES	GOLD	SILVER	BRONZE	
2001	Oct. 30-31st	353	58	10	19	35	104	
2002	Oct. 29-30th	342	61	11	25	42	102	
2003	Oct. 28-29th	455	67	13	28	75	136	
2004	Oct. 25-27th	472	66	13	31	76	171	
2005	Oct. 25-27th	433	64	13	33	64	163	
2006	Oct. 24-26th	441	65	11	27	42	170	
2007	Oct. 30-31st	506	74	13	35	63	148	
2008	Oct. 28-29th	470	72	13	23	49	155	
2009	Oct. 27-28th	449	76	12	20	47	105	
2010	Oct. 26-27th	442	78	13	26	49	146	
2011	Oct. 25-26th	423	76	12	38	50	159	
2012	Oct. 30 - Nov. 1st	469	78	13	42	77	178	
2013	Oct. 28 - Nov. 1st	401	77	13	39	42	143	
2014	Oct. 27-30th	418	86	15	43	58	146	
2015	Oct. 26-29th	439	85	15	61	72	147	
2016	Oct. 24-27th	501	84	18	76	102	130	
2017	Oct. 23-26th	496	75	22	72	92	142	
2018	Oct. 22-25th	501	77	21	43	110	185	

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TROPHIES & AWARDS BY CLASS & SPONSOR

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VINE SHOW

Trophy for Best Sparkling* Sponsored by LANDMARK

- 1) White, MC or Transfer; At least 18 months on lees. Dry style
- 2) White, Any method, up to 18 months on lees. Dry style
- 3) Sweet & fruity style >15g/L
- 4) Rosé, any style
- 5) Sparkling red any style & sweetness

Trophy for Best Sweet White* Sponsored by Aussie Frost Fans

6) Any vintage, sweet white >1Be

Trophy for Best Rosé* Sponsored by BLUE H2O FILTRATION

7) Rosé any vintage

Provenance White classes* Sponsored by DELLA TOFFOLA

- 8) Dry white <3yo
- 9) Dry white 5-9yo
- 10) Dry White >10yo

Provenance Red classes* Sponsored by TORRESAN WINE ESTATES

- 11) Dry red < 3yo
- 12) Dry red 5-9yo
- 13) Dry red >10yo

Ewen McBain Fergusson Trophy for Best Museum Wine* Sponsored by HAHN CORPORATION

- 14) Dry white > 4yo (2015 or Older)
- 15) Dry red > 7yo (2012 or Older)

Karl Seppelt Trophy for Best White (excluding Chardonnay) Sponsored by MULTI-COLOR

- 16) Riesling & Traminer (2019-2016)
- 17) Sauvignon blanc & blends containing Sauvignon Blanc (2019-2016)
- 18) Other single white varieties or blends (2019-2016)

Trophy for Best Chardonnay Sponsored by VA FILTRATION

19) Chardonnay (2019-2016)

Trophy for Best Alternative Red Varietal (other than Shiraz, Merlot or Cabernet Sauvignon) Sponsored by EURA CARLA

- 20) Pinot Noir (2019-2013)
- 21) Other single red varieties (2019-2013)

Peter Wehl Trophy for Best Merlot Sponsored by CLASSIC OAK PRODUCTS

22) Merlot (2019-2013)

TROPHIES & AWARDS BY CLASS & SPONSOR

Trophy for Best Blended Red Sponsored by PADTHAWAY WINE REGION

- 23) Blends containing Shiraz (e.g. Shiraz/Cabernet or Cabernet/Shiraz) (2019-2013)
- 24) Other red blends (e.g. BDX blends) (2019-2013)
- 25) Non-traditional red blends (2019-2013)

Eric Brand Trophy for Best Shiraz Sponsored by LALLEMAND

- 26) Shiraz (2019-2017)
- 27) Shiraz (2016)
- 28) Shiraz (2015-2013)

HR (Ron) Haselgrove Trophy for Best Cabernet Sauvignon

Sponsored by WRATTONBULLY WINE REGION

- 29) Cabernet Sauvignon (2019-2017)
- 30) Cabernet Sauvignon (2016)
- 31) Cabernet Sauvignon (2015-2013)

Trophy for Best Individual Vineyard Wine Sponsored by MUST APARTMENTS

Judged from gold medals awarded amongst the regular classes. Refer to regulation 3.3.1 and 1.13.1.

Small Batch and Experimental Wines award* Sponsored by EE MUIR

Judged from gold medals awarded amongst the regular classes. Due to lower volume requirement, not eligible for other trophies. Refer to regulation 3.4

International Judges award* Sponsored by SEGUIN MOREAU

Awarded to any wine of merit by the International Judge. Does not need to be a gold medal wine, and not eligible for other trophies. Refer to regulation 3.5

Chief of Judges Wine to Watch* Sponsored by LAWRENCE'S IRRIGATION

Awarded to any wine of merit by the Chief of Judges. Does not need to be a gold medal wine, and not eligible for other trophies. Refer to regulation 3.6.

Most Successful Exhibitor Sponsored by KAURI

Refer to regulation 3.7

Colin Kidd Trophy for Best White of Show (second tier trophy)

Sponsored by LIMESTONE COAST LOCAL GOVERNMENT ASSOCIATION Judged between Best Chardonnay Best White (excluding Chardonnay)



David Wynn Trophy for Best Red of Show (second tier trophy) Sponsored by COOPERAGES 1912

Judged between Trophy for Best Alternative Red Varietal

(other than Shiraz, Merlot or Cabernet Sauvignon) Trophy for Best Merlot Trophy for Best Blended Red Trophy for Best Shiraz Trophy for Best Cabernet Sauvignon

Bill Redman Trophy for Best Wine of Show (top tier trophy) Sponsored by CCL LABELS Judged between Best White Best Red

Arthur Hoffmann Trophy for Viticulturist of the Year (top tier trophy) Sponsored by VINPAC INTERNATIONAL Awarded to nominated viticulturist of the Best Wine of Show

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TROPHIES FROM THE TOP

TOP TIER TROPHIES

Bill Redman Trophy for Best Wine of Show Sponsored by CCL LABELS

Arthur Hoffmann Trophy for Viticulturist of the Year Sponsored by VINPAC INTERNATIONAL

SECOND TIER TROPHIES

David Wynn Trophy for Best Red of Show Sponsored by COOPERAGES 1912

Colin Kidd Trophy for Best White of Show Sponsored by LIMESTONE COAST LOCAL GOVERNMENT ASSOCIATION

THIRD TIER TROPHIES

Karl Seppelt Trophy for Best White (excluding Chardonnay) Sponsored by MULTI-COLOR

Trophy for Best Chardonnay Sponsored by VA FILTRATION

Trophy for Best Alternative Red Varietal (other than Shiraz, Merlot or Cabernet Sauvignon) Sponsored by EURA CARLA

Peter Wehl Trophy for Best Merlot Sponsored by CLASSIC OAK PRODUCTS

Trophy for Best Blended Red Sponsored by PADTHAWAY WINE REGION

Eric Brand Trophy for Best Shiraz Sponsored by LALLEMAND

HR (Ron) Haselgrove Trophy for Best Cabernet Sauvignon Sponsored by WRATTONBULLY WINE REGION

Trophy for Best Individual Vineyard Wine

Sponsored by MUST APARTMENTS

TROPHIES FROM THE TOP

STAND ALONE TROPHIES*

Trophy for Best Sparkling Wine Sponsored by LANDMARK Trophy for Best Sweet White Wine Sponsored by Aussie Frost Fans Trophy for Best Rosé Sponsored by BLUE H2O FILTRATION PROVENANCE WHITE WINE CLASSES Sponsored by DELLA TOFFOLA PROVENANCE RED WINE CLASSES Sponsored by TORRESAN WINE ESTATES Ewen McBain Fergusson Trophy for Best Museum Wine Sponsored by HAHN CORPORATION International Judges award Sponsored by SEGUIN MOREAU Small Batch Experimental award Sponsored by LAWRENCE'S IRRIGATION Chief of Judges Wine to Watch Sponsored by LAWRENCE'S IRRIGATION Most Successful Exhibitor Sponsored by KAURI

he Limestone Coast

* Winning wine will not be eligible for next tier of trophies

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SHOW REGULATIONS

EXHIBITORS ARE REQUESTED TO READ THE REGULATIONS CAREFULLY. IT IS THE RESPONSIBILITY OF THE EXHIBITOR TO ENSURE ENTRIES ARE CORRECT.

- 1. Entering
 - 1.1. Open to any producer who sources fruit from the Limestone Coast Zone. The Limestone Coast includes all regions within the Limestone Coast Zone of South Australia (see map on inside back cover). See Regulation 1.6
 - 1.2. All entries shall be 85% or greater Limestone Coast and must conform to the Label Integrity Program under Part VIB of the Wine Australia Act 2013.
 - 1.3. An entry fee of \$50 including GST per entry must accompany the application for entry which is non-refundable. All entries to be submitted online.
 - 1.4. Each entry shall consist of five 750ml or equivalent samples [eight (8) 375ml in class 6]. See Reg. 3.8 for Provenance Classes sample requirements.
 - 1.5. Call Backs: Exhibitors winning trophies, awards and gold medals may be asked to provide additional commercially labelled samples. These bottles are to be delivered within one month of the end of the wine show. Labelled wines are required as the samples are used to promote the winning wines at future Wine Show dinners and tastings. If wines are unlabelled at the time of the request, arrangements for later deliveries can be made on a case by case basis. Call backs are;
 - 1.5.1. Major Trophy 24 by 750ml.
 - 1.5.2. Trophy or Award 18 by 750ml.
 - 1.5.3. Selected Gold 12 by 750ml.
 - 1.5.4. For the Provenance Trophy, only the current vintage wine will be requested for 18 by 750ml.
 - 1.6. Medals may only be claimed in the name under which the wine was entered. Wines should be entered under a principal wine brand, where the wines entered reflect the label and not be under a parent or subsidiary brand. It is a requirement that the wines are entered into a class which most reflects how they are or will be commercially labelled.
 - 1.7. All Entries shall bear labels supplied by the Wine Show Committee. Both unlabelled and commercially labelled wines will be accepted. The Wine Show label should not obscure the commercial labels if possible.

1.8. Entries in the Museum classes 14 & 15 shall be commercially labelled & dressed as well as bear the Wine Show label supplied. The Wine Show label should not obscure the commercial labels if possible.

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- 1.9. Exhibits are to be packed in cartons clearly stating the exhibitor's name and class numbers in that carton. The wine show committee will supply bottle labels, detailing class number, entry number, vintage and varietal composition and whether the wine is bottled or not. Please avoid using polystyrene packaging, we prefer cardboard.
- 1.10. Any entries not paid for, incorrectly labelled, or received outside of the allocated delivery period will not be included.
- 1.11. A wine shall only be entered once in the show. With the exception of the Provenance Section (classes 7–12), where wines of the same label are entered as a group.
- 1.12. There is no limit to the number of entries, per exhibitor, in each class

Sparkling Wine *	1,2,3,4,5	450L (50 dozen) *
Sweet Wine *	6	450L (50 dozen) *
Rosé class *	7	450L (50 dozen) *
Provenance *	8,9,10,11,12,13	45L (5 dozen) *
Museum *	14,15	45L (5 dozen) *
White classes	16 - 19	1350L (150 dozen)
Red classes	20,21,22,23,24,25,26,27, 28,29,30,31	1350L (150 dozen)
Individual Vineyard ** Wines Trophy	Most classes, see 1.13.4	1350L (150 dozen)
Experimental Small Batch Wines Award *	All Classes	Maximum produced 1350L (150 dozen); minimum holding of 225L (25 dozen) *

1.13. Minimum litres per class as listed: (at time of entry).

- 1.13.1. Individual Vineyard Wines trophy** [Most classes (see 1.13.4)]
- 1.13.2. *Note: wines entered in these classes will not be eligible for 2nd tier and 3rd tier trophies.
- 1.13.3. Although judged with the regular classes, exhibits entered as small batch and experimental will only be eligible for the stand alone small batch trophy.
- 1.13.4. **Note: for Individual Vineyard Wines Trophy all-Sparkling, Sweet, Provenance, Rose and Museum classes have stock limitations are not eligible for this trophy.

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- 2. Judging
 - 2.5. Judges shall not at any time prior to the announcement of results have access to the identity of exhibits.
 - 2.6. Judges will use either the 20 point or 100 point scale as agreed by the Chief of Judges and Wine Show Committee, with results published for all wines. Tank samples or unbottled/unfinished wines will receive points only and are not eligible for medals or awards trophies with the exception of the Experimental Small Batch Award. See regulation 3.4.
 - 2.7. The Order in which classes are judged is at the discretion of the Chief of Judges.
 - 2.8. ASVO best practice judging shall be referenced and followed [http://www.asvo.com.au/wp-content/uploads/2016/01/ASVO-2015-BPR.pdf].
- 3. Trophies & Awards
 - 3.1. For an overview of trophies and hierarchy refer to p.5 Trophy Flow Hierarchy.
 - 3.2. The Arthur Hoffmann Trophy for Best Viticulturist of Show and travel bursary, will be presented to the nominated viticulturist for the Bill Redman Trophy for Best Wine of Show. Nominations are part of the entry form and this person should reflect a strong link to the grapes and vineyard of this wine. It is expected the travel bursary be used for/toward an international field trip to be within 2 years of it being





presented. Where more than one viticulturist has been involved in growing grapes for a wine, only one viticulturist must be nominated on the entry form for the purposes for granting the travel bursary. Winemakers or proprietors are not accepted by the committee as substitutes for nomination, and if a name cannot be provided for a winning wine, the trophy and travel bursary will be withheld.

- 3.3. There will be a trophy for the Best Individual Vineyard Wine. On entry you, the exhibitor, will be able to specify if it is to be considered for this trophy. These entries will judged amongst the regular classes, and meet minimum stock holdings for those classes so that they are still eligible for second and first tier trophies. The criteria for an exhibit to be considered as an INDIVIDUAL VINEYARD wine shall be:
 - 3.3.1. From a NAMED single vineyard block, continuous and defined and able to be clearly identified on your vineyard map. The wine shall be 85% or greater from this site
 - 3.3.2. The Single vineyard block shall be **clearly named on the commercial label** and be:
 - 3.3.3. separate from the usual branding banner and/or the brand name
 - 3.3.4 named on either the front or back label (or both) and reflect the link between site and label
 - 3.3.5. A FORM 2 (Statutory Declaration) for each wine shall be completed with the required documents submitted by email 1 week prior to the start of the show
 - 3.3.5.1. Label A PDF (preferred) or paper copy of the label must be received for review by the committee to be held on file for 3 years
 - 3.3.5.2. Map A copy of the map clearly showing the single named vineyard (vineyard block) continuous and defined.
 - 3.3.5.3. (If the FORM 2 is not received prior to judging, the committee will untick the Individual Vineyard box on the entry form and the exhibit will be judged normally within its class.)
 - 3.3.5.4. The Vineyard Register (VR) is GOING ELECTRONIC this year: We will require all documentation to be sent this year. The VR will be available to use again in 2020. All 2019 entries will be kept on electronic file so that the VR option is available in future years.
 - 3.3.5.4.1. In previous years returning individual vineyard exhibitors may have opted to use the VINEYARD REGISTER, whereby documentation was submitted at least once every three years, if no significant changes were made to the wine label and/or vineyard block as defined on the label. If significant changes had occurred, paperwork as for 3.3.5.1 and 3.3.5.2 would have been required.

- 3.4. There will be an opportunity to enter experimental small batch wines. Small batch is defined by the committee as where a maximum of 1350L (150 dozen) were produced and a minimum of 25 cases are in stock at time of entry. These will be judged with the regular exhibits and in the regular classes. The Panel Chair will be advised of the exhibit numbers of small batch wines within each class once initial judging of the class is complete, in order to make decisions on the wine's merit to be put forward for this award. The award is designed to encourage experimentation, and may be given to the best wine that exhibits something new or innovative or is simply excellent. If a wine is entered as an experimental small batch at time of entry, it is not eligible for any award other than the experimental small batch award. The winning wine does not need to be a gold medal, and may or may not be a bottled wine. Small Batch wines shall not be entered in the Museum or Provenance classes (classes 7 to 14).
- 3.5. There will be an International Judges Award. Any labelled wine entered in the show is eligible for this award. The International Judge will determine the criteria for selection. The philosophy is to award a deserving wine that shows excellence but would not necessarily achieve status in the existing judging and trophy structure. The award will be presented along with the trophies and in similar fashion. Non bottled wines are excluded from this award.
- 3.6. There will be an award for The Chief of Judges wine to watch. This will be awarded to any wine of merit by the Chief of Judges. It does not need to be a gold medal wine and is a stand alone award. Non bottled wines are excluded from this award.
- 3.7. The most successful exhibitor trophy will be awarded to the exhibitor who has achieved the highest aggregate score, from their top five or less scoring entries. No more than five exhibits shall be included for the calculation for this trophy. Non-bottled wines points and Provenance Classes 7-12 are excluded from this calculation.
- 3.8. Wines entered for Provenance Trophies will be judged as a stand-alone group or section. Exhibitors will be asked to enter 3 wines of the same label, one of current vintage, one of between 5 years and 9 years older than current vintage and one of at least 10 years older than current vintage. Wines will be judged as a group of three. Provenance is designed to recognise and celebrate wines of exceptional consistency of style and quality over time. The label is the winner, not a particular vintage. Exhibits entered into the Wine of Provenance classes may also be entered in an Open Class.
 - 3.8.1 Sample requirements are 2 bottles for each provenance class (ref Reg1.4). Any unopened exhibits entered into classes 8-13 will be available for collection by the exhibitor at the exhibitor tasting or by arrangement with the committee.



- 4. Protocols
 - 4.1. All exhibits become the property of the Limestone Coast Wine Show.
 - 4.2. Condition of entry that exhibitors agree to abide by the consequences of the wine show auditing process.
 - 4.3. The Committee shall audit exhibits as per ASVO Wine Show Project Reference Group recommendations. (refer ASVO BPR 2015 section 4.7).
 - 4.3.1. Labelling Integrity Program (LIP) paper-trail compliance.
 - 4.3.2. Minimum stock at time of entry.
 - 4.3.3. Will be asked on entry to nominate address or warehouse where stock can be inspected and audited, as inspection of stock may form part of audit process.
 - 4.3.4. Pre-Judging and post-judging audits (refer ASVO BPR 2015 4.7.3).
 - 4.3.5. The audit process may be conducted by an internal or external auditor.
 - 4.4 The Committee's decision shall be final.



PREVIOUS TROPHY WINNERS

TOP TIER TROPHIES

BILL REDMAN TROPHY FOR BEST WINE OF SHOW

- 2005 Stonehaven 'Rat & Bull' Cabernet Shiraz 2002
- 2006 Majella Cabernet Sauvignon 2004
- 2007 Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon 2005
- 2008 Majella Cabernet Sauvignon 2006
- 2009 The Yalumba Wine Company Menzies 'The Cigar' Cabernet Sauvignon 2006
- 2010 Lindemans Wines 2008 Lindemans Coonawarra Limestone Ridge
- 2011 Wolf Blass Wines 2009 Wolf Blass Grey Label Shiraz Cabernet
- 2012 Wolf Blass Wines 2010 Wolf Blass Gold Label Coonawarra Cabernet Sauvignon
- 2013 2010 Brand's Laira Coonawarra One Seven One Cabernet Sauvignon
- 2014 2012 Brand's Laira Coonawarra One Seven One Cabernet Sauvignon
- 2015 Pepper Tree Wines 2013 Pepper Tree 'Block 21A' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2016 Pepper Tree Wines 2013 Pepper Tree 'Elderslee Road' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2017 Wolf Blass 2015 Gold Label Coonawarra Cabernet Sauvignon
- 2018 2016 George Wyndham 'I Am George' Shiraz Cabernet

ARTHUR HOFFMANN TROPHY FOR VITICULTURIST OF BEST WINE

- 2005 Peter Bird
- 2006 Anthony Lynn
- 2007 Stuart Sharman
- 2008 Anthony Lynn
- 2009 James Freckleton
- 2010 Scott Jolley
- 2011 Angela Pomery

- 2012 Ben Harris
- 2013 Trent Brand
- 2014 Trent Brand
- 2015 Peter Balnaves
- 2016 Peter Balnaves
- 2017 Martin Wirper
- 2018 Tim McCarthy

SECOND TIER TROPHIES

DAVID WYNN TROPHY FOR BEST RED

- 2005 Stonehaven 'Rat & Bull' Cabernet Shiraz 2002
- 2006 Majella Cabernet Sauvignon 2004
- 2007 Wynns Coonawarra Estate John Riddoch Cabernet Sauvignon 2005
- 2008 Majella Cabernet Sauvignon 2006
- 2009 The Yalumba Wine Company Menzies 'The Cigar' Cabernet Sauvignon 2006

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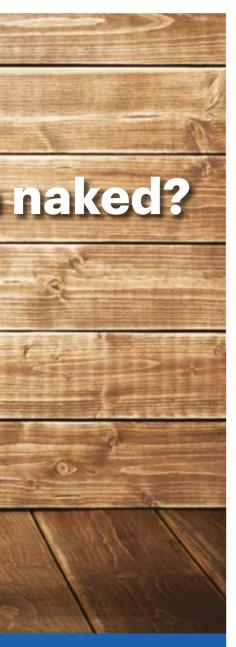
- 2010 2008 Lindemans Coonawarra Limestone Ridge
- 2011 Wolf Blass Wines 2009 Wolf Blass Grey Label Shiraz Cabernet
- 2012 Wolf Blass Wines 2010 Wolf Blass Gold Label Coonawarra Cabernet Sauvignon
- 2013 2010 Brand's Laira Coonawarra One Seven One Cabernet Sauvignon
- 2014 2012 Brand's Laira Coonawarra One Seven One Cabernet Sauvignon
- 2015 Pepper Tree Wines 2013 Pepper Tree 'Block 21A' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2016 Pepper Tree Wines 2013 Pepper Tree 'Elderslee Road' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2017 Wolf Blass 2015 Gold Label Coonawarra Cabernet Sauvignon
- 2018 2016 George Wyndham 'I Am George' Shiraz Cabernet

COLIN KIDD TROPHY FOR BEST WHITE

- 2005 Balnaves of Coonawarra Chardonnay 2003
- 2006 Balnaves Chardonnay 2005
- 2007 Stonehaven Hidden Sea Chardonnay 2005
- 2008 Ladbroke Grove Riesling 2005
- 2009 Punters Corner Single Vineyard Chardonnay 2008
- 2010 Patrick of Coonawarra 2010 Patrick 'Estate' Riesling Wrattonbully
- 2011 Blok Estate Coonawarra 2009 Blok Estate Riesling
- 2012 Ladbroke Grove Wines 2009 Ladbroke Grove Riesling
- 2013 Majella Riesling 2013
- 2014 2014 DiGiorgio Family Wines Kongorong Riesling
- 2015 2013 Balnaves Chardonnay
- 2016 2015 Balnaves Chardonnay
- 2017 2017 Ottelia Mount Gambier Riesling
- 2018 2017 DiGiorgio Family Wines Coonawarra Chardonnay



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GRIFFITH | 14 Whybrow Street, Griffith, NSW 2680 Australia

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PREVIOUS TROPHY WINNERS

THIRD TIER TROPHIES

KARL SEPPELT TROPHY FOR BEST WHITE (Excluding Chardonnay)

- 2005 Ladbroke Grove Riesling 2005
- 2007 Murdock Riesling 2006
- 2008 Ladbroke Grove Riesling 2005
- 2010 Patrick of Coonawarra 2010 Patrick 'Estate' Riesling Wrattonbully
- 2011 Blok Estate Coonawarra 2009 Blok Estate Riesling
- 2012 Ladbroke Grove Wines 2009 Ladbroke Grove Riesling
- 2013 Majella Riesling 2013
- 2014 2014 DiGiorgio Family Wines Kongorong Riesling
- 2015 Raidis Estate 2015 'The Kid' Riesling
- 2016 2016 Cellarmasters Lysander Limestone Coast Sauvignon Blanc
- 2017 2017 Ottelia Mount Gambier Riesling
- 2018 2018 DiGiorgio Family Wines Kongorong Riesling



Limestone Coast Local Government Association

Supporting regional wine initiatives across the Limestone Coast and proud sponsors of the Colin Kidd Trophy for Best White Wine of Show

Limestone Coast Local Government Association Level 1, 9 Bay Road, Mount Gambier, SA 5290 | **P** 08 8723 7310

BEST CHARDONNAY

- 2005 Balnaves of Coonawarra Chardonnay 2003
- 2006 Balnaves of Coonawarra Chardonnay 2005
- 2007 Stonehaven Hidden Sea Chardonnay 2005
- 2008 Balnaves of Coonawarra Chardonnay 2007
- 2009 Punters Corner Single Vineyard Chardonnay 2008
- 2010 Dorrien Estate 2008 Tolley Elite Chardonnay
- 2012 Balnaves of Coonawarra 2011 Chardonnay
- 2013 Rymill 2012 Chardonnay
- 2014 2013 Balnaves Chardonnay
- 2015 2013 Balnaves Chardonnay
- 2016 2015 Balnaves Chardonnay
- 2017 2016 Brands Blockers Chardonnay
- 2018 2017 DiGiorgio Family Wines Coonawarra Chardonnay



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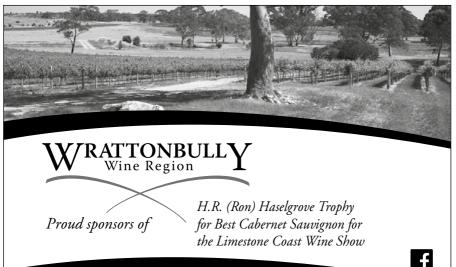
PREVIOUS TROPHY WINNERS

PETER WEHL TROPHY FOR BEST MERLOT

- 2016 2015 Leconfield Merlot
- 2017 2016 Majella Merlot
- 2018 2016 Petaluma Merlot

ERIC BRAND TROPHY FOR BEST SHIRAZ

- 2006 Flints of Coonawarra Rostrevor Shiraz 2004
- 2007 Flints of Coonawarra Rostrevor Shiraz 2005
- 2008 Malone Shiraz 2006
- 2009 Balnaves of Coonawarra Shiraz 2006
- 2010 Jacob's Creek Wines 2005 Jacob's Creek Limited Release 35th Anniversary Padthaway Shiraz
- 2011 Pepper Tree Wines 2009 'The Gravels' Reserve Wrattonbully Shiraz Vioginer
- 2012 Wynns Coonawarra Estate 2010 Wynns Black Label Shiraz
- 2013 Cellarmasters Riddoch Eliza King Coonawarra Shiraz 2012
- 2014 2012 Cape Jaffa Epic Drop
- 2015 2013 Jack Estate Shiraz
- 2016 2014 Limestone Coast Wines The Hidden Sea Shiraz
- 2017 2016 Norfolk Rise Vineyard Shiraz
- 2018 2016 Berrigan Shiraz



Email: info@wrattonbullywineregion.com www.wrattonbullywineregion.com

H.R. (RON) HASELGROVE TROPHY FOR BEST CABERNET SAUVIGNON

- 2006 Majella Cabernet Sauvignon 2004
- 2007 Wynns Coonawarra Estate John Ridoch Cabernet Sauvignon 2005
- 2008 Majella Cabernet Sauvignon 2006
- 2009 The Yalumba Wine Company Menzies 'The Cigar' Cabernet Sauvignon 2006
- 2010 Wynns Coonawrara Estate 2008 Wynns John Riddoch Cabernet Sauvignon
- 2011 Brand's Wines Pty Ltd 2009 Coonawarra The Patron Cabernet Sauvignon
- 2012 Wolf Blass Wines 2010 Wolf Blass Gold Label Coonawarra Cabernet Sauvignon
- 2013 2010 Brand's Laira Coonawarra One Seven One Cabernet Sauvignon
- 2014 2012 Brand's Laira Coonawarra One Seven One Cabernet Sauvignon
- 2015 Pepper Tree Wines 2013 Pepper Tree 'Block 21A' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2016 Pepper Tree Wines 2013 Pepper Tree `Elderslee Road' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2017 2015 Wolf Blass Gold Label Coonawarra Cabernet Sauvignon
- 2018 2015 St Hugo Vetus Purum Coonawarra Cabernet Sauvignon





The Limestone Coast

THE OAK CRU

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Bridget Davidtsz • 0428 132 439 bdavidtsz@seguinmoreau.com.au

SEGUIN MOREAU AUSTRALIA PO Box 177, Kilkenny, South Australia 5009 Tel: +61 (0)8 8406 2000 admin@seguinmoreau.com.au www.seguin-moreau.fr

PREVIOUS TROPHY WINNERS

BEST ALTERNATIVE RED

- 2017 2016 Leconfield Cabernet Franc
- 2018 2018 Penley Estate Spring Release Cab Franc

BEST BLENDED RED

- 2006 Musician by Majella 2005
- 2007 Lindemans Pyrus 2005
- 2008 Lindemans Pyrus 2005
- 2009 Wynns Coonwarra Estate, Wynns The Gables Coonwarra Cabernet Shiraz 2006
- 2010 Lindemans Wines 2008 Lindemans Coonawarra Limestone Ridge
- 2011 Wolf Blass Wines 2009 Wolf Blass Grey Label Shiraz Cabernet
- 2012 Brands Wines Pty Ltd 2010 Brands Laira Coonawarra August Tide
- 2013 Wynns Coonawarra Estate 2010 V & A Lane Cabernet Shiraz
- 2014 2012 Wolf Blass White Label Shiraz Cabernet
- 2015 2013 Lindemans Coonawarra Limestone Shiraz Cabernet
- 2016 2015 Wynns Coonawarra Estate Cabernet Shiraz Merlot
- 2017 2015 Lindemans Coonawarra Pyrus Red
- 2018 2016 George Wyndham 'I Am George' Shiraz Cabernet



BEST INDIVIDUAL VINEYARD WINE

- 2005 Redden Bridge 'Gully' Shiraz 2003
- 2007 Wynns Coonawarra Estate Johnsons Block Shiraz Cabernet 2004
- 2008 Punters Corner Single Vineyard Chardonnay 2007
- 2009 Wynns Coonawarra Estate, Wynns Alex 88 Cabernet Sauvignon 2006
- 2010 Lindemans Wines 2008 Lindemans Coonawarra Limestone Ridge
- 2011 2009 'Elderslee Road' Reserve Wrattonbully Cabernet Savignon
- 2012 Pepper Tree Wines 2009 'Calcare' Reserve Coonawarra Cabernet Savignon
- 2013 Wynns Coonawarra Estate 2010 Messenger Vineyard Cabernet Sauvignon
- 2014 2010 Wynns Coonawarra Estate 'Alex 88' Single Vineyard Cabernet Sauvignon
- 2015 2013 Pepper Tree 'Block 21A' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2016 2013 Pepper Tree 'Elderslee Road' Single Vineyard Wrattonbully Cabernet Sauvignon
- 2017 2014 Malone Cabernet Sauvignon
- 2018 2015 St Hugo Vetus Purum Coonawarra Cabernet Sauvignon

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Saury Premium is our extra-fine grain selection of French Oak, issued exclusively from our best "Haute Futaie" wood, sourced from the finest forests of central France. Respecting Saury's philosophy that grain is the most important determinant of barrel quality, our master coopers hand select each and every stave, crafting a barrel for super premium wines for winemakers throughout the world.

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- 3 Year Seasoning
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For further information, please contact David Hunt or one of the Kauri team on AUS Tel: 1800 127 611 • Email: info@kauriwine.com • Web: www.kauriwine.com



Saury

The Limestone Coast

VINE SHOW

PREVIOUS TROPHY WINNERS

STAND ALONE TROPHIES

BEST SPARKLING WINE

- 2017 2015 Woodsoak Wines Blanc de Noirs
- 2018 NV Leconfield Syn Rouge

BEST SWEET WINE

- 2014 2012 Yalumba FSW8B Wrattonbully Botrytis Viognier
- 2016 2015 Hollick Wines The Nectar
- 2017 2016 Hollick Estates The Nectar
- 2018 2018 Leconfield Coonawarra Rosé

WHITE WINE OF PROVENANCE

- 2017 Ladbroke Grove Wines Schoolhouse Riesling 2016, 2010, 2005
- 2018 Raidis Estate 'The Kid' Riesling 2018, 2010, 2008

RED WINE OF PROVENANCE

- 2016 Majella Cabernet 2014, 2009, 2004
- 2017 Redman Cabernet Sauvignon 2014, 2009, 2000
- 2018 Wynns Coonawarra Estate Black Label Cabernet Sauvignon 2015, 2010, 2005

EWEN FERGUSSON MCBAIN BEST MUSEUM RED

- 2006 Wynns Coonawarra Estate 1990 John Riddoch Cabernet Sauvignon
- 2007 Murdock Cabernet 2000
- 2008 Parker Estate First Growth 2001
- 2009 Balnaves of Coonawarra The Tally 2001
- 2010 Majella Wines 2001 Majella Cabernet Sauvignon
- 2011 Jacob's Creek Wines 2004 Jacob's Creek St Hugo Coonawarra Cabernet Sauvignon
- 2012 Balnaves of Coonawarra 2005 The Tally
- 2013 Malone 2006 Cabernet Sauvignon
- 2014 2006 Malone Shiraz
- 2015 2006 Casella 1919 Cabernet Sauvignon
- 2016 2005 Majella Cabernet
- 2017 2009 Malone Cabernet Sauvignon
- 2018 2010 St Hugo Vetus Purum Coonawarra Cabernet Sauvignon

THE LIMESTONE COA

INTERNATIONAL JUDGE'S AWARD

- 2005 Penley Estate Phoenix Cabernet 2004
- 2006 Lawson's Padthaway Shiraz 1998
- 2007 Wynns Coonawarra Estate Messenger Vineyard Cabernet Sauvignon 2005
- 2008 Katnook Estate Odyssey 1998
- 2009 Hollick Wines, Hollick Wrattonbully Shiraz 2006
- 2010 Dorrien Estate 2008 Black Wattle Black Label Mt Benson Cabernet Sauvignon
- 2011 Wynns Coonawarra Estate 2009 Glengyle Cabernet
- 2012 Penley Estate 2010 Penley Estate Special Select Shiraz
- 2013 Henry's Drive 2010 Reserve Shiraz
- 2014 2010 Majella Sparkling Shiraz
- 2015 2014 Pepper Tree Limited Release Wrattonbully Tempranillo
- 2016 2014 Majella Shiraz
- 2017 Karatta Wine Co 2017 Lost Ram Syrah
- 2018 2016 Black Wattle Vineyards Mt Benson Cabernet Sauvignon

SMALL BATCH EXPERIMENTAL AWARD

- 2015 2013 Wangolina Spectrum Syrah
- 2016 2015 Leconfield Petit Verdot
- 2017 2016 Leconfield Coonawarra Petit Verdot
- 2018 Bellwether Wines 2018 Ant Series Wrattonbully Barbera

CHIEF OF JUDGES - WINE TO WATCH

- 2016 Tidswell Wines Heathfield Vermentino
- 2017 2016 Wangolina Lagrein
- 2018 2017 Norfolk Rise Estate Shiraz

MOST SUCCESSFUL EXHIBITOR

- 2005 Stonehaven Winery
- 2006 Wynns Coonawarra Estate
- 2007 Wynns Coonawarra Estate
- 2008 Orlando Wines
- 2009 Wynns Coonawarra Estate
- 2010 Wynns Coonawarra Estate
- 2011 Jacob's Creek Wines

- 2012 Brands Wines Pty Ltd
- 2013 Brands Wines Pty Ltd
- 2014 Pepper Tree Wines
- 2015 Brands Laira
- 2016 Leconfield Wines
- 2017 Wynns Coonawarra Estate
- 2018 Orlando Wines

SECTION CLASSES

SPARKLING / SWEET WINE

Sparkling Wine

CLASSES	CATEGORY	DESCRIPTION
1	White	MC or Transfer; at least 18 months on lees. Dry styles*
2	White	Any method; up to 18 months on lees. Dry styles*
3	White	Any method; sweet >15g/L
4	Rosé	Any style
5	Red	Any style and sweetness

Sweet Wine

CLASSES	CATEGORY	DESCRIPTION
6	Sweet white	Any vintage, >1Be

* Must specify sweetness at time of entry.



THE LIMESTONE COAST

ROSÉ

CL	ASS	CATEGORY	DESCRIPTION
7	7	Rosé	Any vintage

WINE OF PROVENANCE

CLASSES	CATEGORY	DESCRIPTION
8	Dry White	Current vintage
9	Dry White	5-9 years older than wine, Class 7
10	Dry White	> 10 years old, Class 7
11	Dry Red	Current vintage
12	Dry Red	5-9 Years older than wine, Class 10
13	Dry Red	> 10 years older than wine, Class 10



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MUSEUM WINE

CLASSES	CATEGORY	DESCRIPTION
14	Dry White	> 4 years old (2015 or Older)
15	Dry Red	> 7 years old (2012 or Older)

AROMATIC WHITE

CLASSES	CATEGORY	DESCRIPTION
16	Riesling & Traminer	Current - 4 years old (2019-2016)
17	Sauvignon Blanc	Incl. blends containing Sauvignon Blanc (2019-2016)
18	Other	Single white varieties or blends (2019-2016)



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Technical Sales Manager Adam Daniels 0407 047 024



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CLASSES	CATEGORY	DESCRIPTION
19	Chardonnay	Current - 4 years old (2019-2016)

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SINGLE RED VARIETAL

CLASSES	CATEGORY	DESCRIPTION
20	Pinot Noir	(2019-2013)
21	Other	Single red varieties (2019-2013)

MERLOT

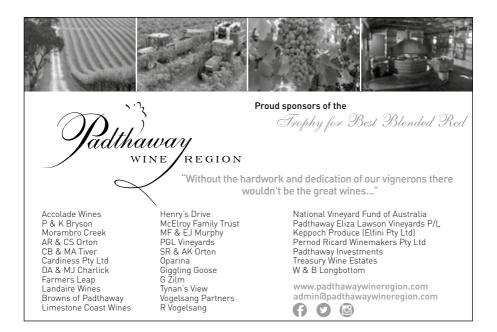
CLASS	CATEGORY	DESCRIPTION
22	Merlot	Up to 6 years old (2019-2013)



Luke 0438 656 016 • Kate 0427 799 410

BLENDED RED

CLASSES	CATEGORY	DESCRIPTION
23	Shiraz Blend	Blends containing Shiraz (2019-2013) e.g. Shiraz/Cabernet, Cabernet/Shiraz Shiraz/Cabernet/Malbec
24	Other	Other red blends (e.g. BDX blends) (2019-2013) e.g. Blends containing Cabernet Sauvignon, Cabernet Franc, Merlot, Petit Verdot and Malbec
25	Non- traditional	Non-traditional red blends (2019-2013) e.g. Sangiovese/Cabernet, Cabernet/Sangiovese



Wine Show 19

SHIRAZ

CLASS	CATEGORY	DESCRIPTION
26	Shiraz	(2019-2017)
27	Shiraz	(2016)
28	Shiraz	(2015-2013)

CABERNET SAUVIGNON

CLASSES	CATEGORY	DESCRIPTION
29	Cabernet Sauvignon	(2019-2017)
30	Cabernet Sauvignon	(2016)
31	Cabernet Sauvignon	(2015-2013)



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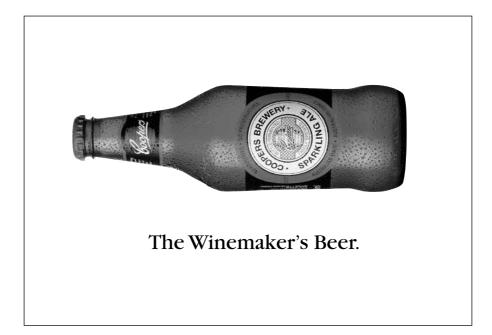
23 – 25 Erundina Avenue, Edwardstown, S.A. 5039 (P.O. Box 210, Edwardstown, S.A.5039) Ph: 08 8276 1200 - Fax: 08 8177 1802 Contact: Tanya Worontschak Mobile: 0413 694 816 Email: australiaoffice@lallemand.com

Proud Sponsor of the Eric Brand Best Shiraz Trophy

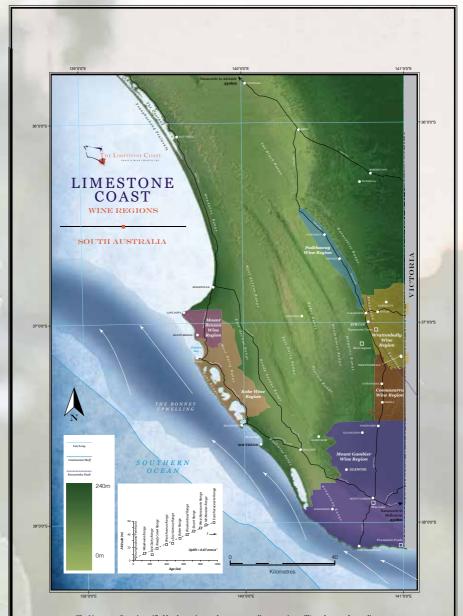
HE LIMESTONE COAST

LOCAL CONTACTS LIMESTONE COAST GRAPE & WINE COUNCIL Pete Bissell 0427 852 315 MOUNT BENSON VIGNERONS ASSOCIATION Anita Goode 0407 615 057 COONAWARRA GRAPE & WINE INC. Peter Balnaves 0428 838 702 LIMESTONE COAST OTHER Steven Skeer 08 8737 2724 or Frank DiGiorgio 0428 854 386 WRATTONBULLY WINE REGION ASSOCIATION Tim Fletcher 08 8762 3322 ROBE Bill Quinlan-Watson 08 8768 2190 MOUNT GAMBIER REGIONAL WINE GROWERS Andy Burchill PADTHAWAY GRAPE GROWERS ASSOCIATION John Summers 0412 515 068 MUNDULLA WINE GROWERS Tim Delaney 0438 490 196

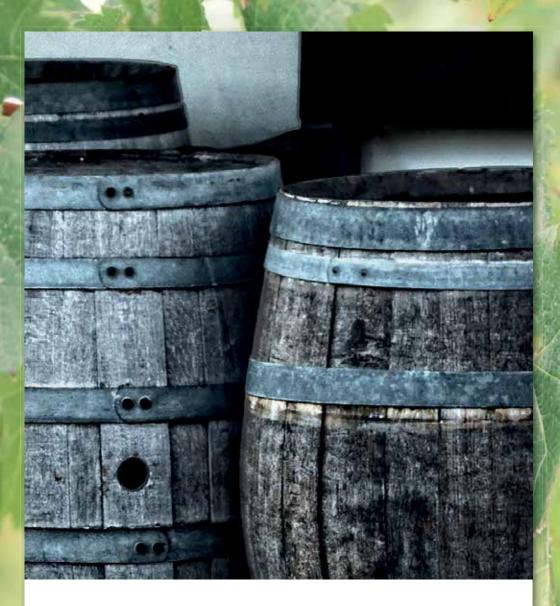








The Limestone Coast is tupified by the ancient and current coastline spanning million of years of receeding seas. Download the "Unearthing Viticulture in the Limestone Coast" document at www.limestonecoastwine.com.au





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